ABS	APL – Global Vintners Inc.		Issue Date: Jan 29/24	
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PRODUCT NAME: BP White Cranberry 200 L

ITEM #: G009457

DESCRIPTION: Product is a non-alcoholic beverage obtained from pasteurized

grape juice blend. Product contains sulphite (allergen).

KIT INGREDIENTS (ENGLISH): Sugar, Grape juice concentrate, Water, Natural flavor, Citric acid, Malic acid, Diammonium phosphate, Tartaric acid, Potassium sorbate (preservative), Sulfite (preservative), Yeast nutrient, Sodium benzoate (preservative)

Contains: Sulfites

KIT COMPONENTS:

• JUICE BLADDER SPECIFICATION:

Brix 61.0 – 64.6 Acid 1.96 – 2.06 % w/v

Free SO₂ < 70 ppm Fill Volume: 152.0 L

Pesticides, Lead & Arsenic - Comply with Health Canada and FDA

Regulations

FLAVOR PACK SPECIFICATION:

 $\begin{array}{lll} \text{Brix} & 75.0 - 76.5 \\ \text{Sorbic Acid} & < 1000 \text{ ppm} \\ \text{Free SO}_2 & < 150 \text{ ppm} \\ \text{Fill Volume:} & 6 \text{ units } @ 8.0 \text{ L} \end{array}$

Pesticides, Lead & Arsenic - Comply with Health Canada and FDA

Regulations

COUNTRY OF ORIGIN: Made in Canada from imported and domestic ingredients.

SHELF LIFE: 4 months from the day of production

WHERE IT WILL BE SOLD: Wineries, U.S.A.

LABELLING: 2 stickers, 1 on drum lid and 1 on side of drum includes:

Product Description,

Total Volume,

Address of Manufacture, Barcode as follows:



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NUTRITIONAL INFORMATION:

Amount per serving	(33mL
Calories	<u> 120</u>
% Da	ily Value
Total Fat 0g	09
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 30g	119
Dietary Fiber 0g	09
Total Sugars 26g	
Includes 16g Added Sugars	33%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	0%
Potassium 30mg	0%

Bulk product is to be further processed by the winery, via fermentation to create a beverage alcohol product. **INTENDED USE:**

Clean, dry and cool ambient conditions, out of direct sunlight **STORAGE / DISTRIBUTION:**